

Based on Form PTO-1449 (3/90)		ATTY. DOCKET NO. 674509-2028		SERIAL NO. 09/750, 990			
LIST OF REFERENCES CITED BY APPLICANT (Use several sheets if necessary)		APPLICANT Soe et al.					
		FILING DATE December 28, 2000		GROUP 1794			
U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
	AA	5,716,654	2/10/1998	Groenendaal			
	AB	6,254,903	7/3/2001	Schuster et al.			
	AC	60/083,277	4/28/1998	Spendler et al.			
	AD	2006/0075518	4/6/2006	Yaver et al.			
	AE	6,964,944	11/15/2005	Callisen et al.			
	AF	6,103,505	08/15/2000	Clausen et al.			
	AG	6,140,094	10/31/2000	Löffler et al.			

FOREIGN PATENT DOCUMENTS

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO
	AH	WO 91/04669	4/18/1991	PCT				
	AI	WO 94/04035	3/3/1994	PCT				
	AJ	WO 98/23162	6/4/1998	PCT				
	AK	0543/98	4/20/1998	Denmark				
	AL	EP 0310064	1/2/1985	Europe				
	AM	EP 0214761	3/18/1987	Europe				
	AN	WO 98/00029	1/8/1998	PCT				
	AO	WO 98/16112	4/23/1998	PCT				
	AP	WO 88/03365	5/19/1988	PCT				
	AQ	EP 0109244	4/8/1987	Europe				

OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)

AR	Si and Lustenberger. "Novamy [®] - a true anti-staling enzyme A-06565" Novo Nordisk. A presentation published at IFIA in Japan and at the meeting at IATA in Valencia, Spain, May 1998.
AS	Si J.Q. "Synergistic effect of enzymes for bread baking", Cereal Foods World 42(10): 802-807, 1997.
AY	"Enzyme catalyzed synthesis of structured phospholipids with conjugated linoleic acid and plant sterols." A Dissertation by MD. Monjur Hossen, May 2005.
AU	Mustranta et al., "Comparison of lipases and phospholipases in the hydrolysis of phospholipids". Process Biochemistry 30(5):393-401, 1995.
AV	Cereal Foods World, American Association of Cereal Chemists, September 1983, 28(9), page 561.
AW	B. Poldermans and P. Schoppink, "Controlling the Baking Process and Product Quality with Enzymes", Cereal Foods World, March 1999, 44(3), 132-135.
AX	Si, J.Q. "New Enzymes for the baking industry", Food Tech Europe, March/April 1996, 3:60-64.
AY	Leon et al., "A new approach to study starchy changes occurring in the dough-baking process and during bread storage" Z Lebensm Unters Forsch A (1997) 204: 316-320.
EXAMINER	DATE CONSIDERED

* EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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	APPLICANT Soe et al.	
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U.S. PATENT DOCUMENTS							
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	INVENTOR NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
	AA						

FOREIGN PATENT DOCUMENTS							
		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION
							YES NO
	AB						

OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)

	AC	Aust K., "Applications of lecithin in bakery foods", AIB Research Technical Bulletin, Vol XV, Issue 12, December 1993, 1-6.
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